



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X6660

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Tucker's Bar + Grill	Telephone Number 812 944 9999	Date of Inspection (mm/dd/yr) 5/27/20	PERMIT # 20-336
Establishment Address (number and street, city, state, zip code) 2441 State St New Albany, IN 47150	502 554 2777	Follow-up YES	Release Date 10 days
Owner Ben Kerley	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP Other (list) FIRE	Summary of Violations: C NC R	
Owner's Address Tucker's Bar + Grill 2441 State St New Albany		Menu Type (See back of page) 1 2 3 4 X 5	
Person in Charge Ben Kerley			
Responsible Person's E-mail			
Certified Food Manager			

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
			Observed extent of damage being cleaning and replacing ceiling. Cleaning and sanitizing of the entire facility (including appliances and utensils) will be required. All food has been discarded.	
			PLC/owner will call FCHD for reinspection after ceiling is replaced (and any other repairs after building inspection) and prior to reopening.	
			Due to the intense chemical odor, FCHD questions the ability to wipe unopened alcohol bottles clean. Similarly, any porous or absorbent items will need replaced if unable to fumigate or properly clean.	

Received by (name and title printed):

John B. KERLEY

Inspected by (name and title printed):

A.J. Ingram (CFS)

Received by (signature):

Inspected by (signature):

aj

cc:

cc:

cc:



